

Food Service Style Guidelines

As if picking out your menu isn't hard enough; we're going to ask you how you want it served too!
Check out these different service styles:

	Plated (or Served)	Buffet	Stations	Family Style
What does it mean?	This is when your guests will preselect their meal choice; and our wait staff will serve each table and guest that predetermined meal choice. Often this is seen as more traditional and elegant.	Guests are dismissed table at a time to go through a long buffet line; typically made up of the same items you'd see on a plated meal. Often people opt for this service style because it's a bit more casual and gets everyone up and mingling.	Stations are kind of like multiple buffet or food service tables that have a sort of interactive food item. For example: a Pierogi Station would have multiple kinds of pierogis and toppings to pair with it. Maybe even a chef flipping crepes at a crepe station.	Large serving platters or bowls of dinner components are placed on guest tables. Guests pass around the food and serve themselves. It's like having a buffet at every table; but no long buffet lines.
If you go this route:	You will need to provide us with a full breakdown of where people are sitting, with EVERYONE'S Meal Choice, regardless of having an allergy or not.	You have the choice of going through the line OR being plated.	You have the choice of going through the line OR being plated (Please note if the stations are "deconstructed" with various toppings, MLC will plate the main item and sides are self-serve)	We will plate and serve your meal UNLESS you specify otherwise.

FOR ALL SERVICE OPTIONS:

2 Weeks prior to the wedding, we MUST receive a breakdown of allergies/dietary restrictions and kids' meal, along with the tables of where those people will be sitting! A chart like this will work:

TABLE NUMBER	GUEST NAME	MEAL CHOICE	ALLERGIES
Table 1	Sam Smith	Chicken	Gluten Allergy
Table 1	George Smith	Vegetarian	
Table 1	Tina Smith	Chicken	Soy Allergy

If you find it easier, you can send the information to us on the Excel Financial Spread Sheets we use: On your Excel Sheet, go to the very bottom to the tabs: you will see tabs entitled "Plated Meals" "Kids Meals" And "Allergies & Dietaries" You can fill out information on there and send it back to us via email OR input it on this Google Doc.

Your menu is to be confirmed ONE MONTH prior to your event. **If items are NOT on your menu, they are NOT included.** This goes for bartending services, mixers, trash removal, ice provisions, etc. Please let us know if we missed anything no later than three weeks out! **We do our best to review all emails and items to ensure the menu and services are the most up to date; it is your responsibility to review and "sign off" that your menu and services are accurate.** Once we are within one month, your menu and services are considered "locked in."

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Plated (or served) Meals

For us to execute a plated meal efficiently and smoothly, we absolutely need to know WHO is eating WHAT by having a visual indicator at the table (i.e. a place card). **(You will also need to include the meal choice on your RSVP cards.)**

Without a place card, people don't remember what they ordered, and many people will change their minds on what they'd like to eat, which will SIGNIFICANTLY slow dinner service and cause confusion. It also significantly increases our food costs. **Providing us just with a list is not sufficient. We MUST have a visual marker at the table for the servers to place the food without having to ask the guest what they chose for their entree.**

****If you are doing a plated meal and choose not to have place cards, Mountain Laurel Catering reserves the right to charge an additional 25% per person to cover the additional food costs and staffing****

[CLICK HERE: Find some great Place Card Printables on Etsy](#)

EXAMPLES OF PLACE CARDS DENOTING MEAL CHOICES:

Stamped Example



Color Coded Example



****If doing a plated meal, please put in your timeline a note to have the DJ announce before dinner to make sure everyone's place card is on the table and visible for our servers.**

The meal breakdown by table is due to us 2 weeks before the wedding!

Complimentary Dietary Meals

A traditional dinner meal includes 2 proteins (or meat options) and 1 complimentary dietary dish that will cover all your guests needs. When you submit your final guest list and meal breakdown; we'll look at all of your guests' restrictions and create one entrée to cover them all.

There is no additional charge for this complimentary dish, it is included in your final guest count.